

# SCHEUREBE



100% Scheurebe  
NV Sparkling Wine  
Rheinhessen, Germany

## WINEMAKER'S NOTES

The Scheurebe grapes are grown on the terroir of the Klausenberg in Rheinhessen. The loam soil and sunshine conditions let the grapes reach full ripeness and balanced acidity allowing for an excellent harvest quality. The harvested Scheurebe grapes are stored for 6 hours, then pressed. The juice was cold-settled for 36 hours at 14° C, then racked off the lees and fermented for 12 days in stainless steel barrels. In winter followed the 2<sup>nd</sup> fermentation and after 9 month the yeast was taken out of the new sparkling wine. After the 2<sup>nd</sup> fermentation, the pressure in the bottle raises up to 6 bar.

## TASTING NOTES

Fruity aroma of blackberries and elder; spicy with a crisp acidity.

## FOOD PAIRINGS

Seafood, crab, and fruits.

## TECHNICAL

750ml

Alc. 12% Vol.

pH 3.42

Total Acidity 7.6 g/l

Residual Sugar 0.33 g/l

Fermentation – Steel Barrels

Aging – Steel Barrels

[www.schreiberwines.com](http://www.schreiberwines.com)

## SCHREIBER WINE ESTATE

The Schreiber Wine Estate is a family-owned winery looking back on more than 500 years of wine tradition and experience. The grapes are grown on the terroir of the Klausenberg in Rheinhessen. The loam soil and sunshine conditions let the grapes reach full ripeness and balanced acidity allowing for an excellent harvest quality under the watchful eyes and generations of experience. Dr. Andreas Schreiber, noted viticulturist and winemaker currently manages the estate with his father Hans-Helmut Schreiber. Their emphasis on quality and preserving the vineyard's natural conditions for generations is their philosophy for producing excellent tasting wines.